

# CERAMIC

XERADUR® 3



CERAMIC products encompasses all coatings on the basis of sol-gel and xerogel technologies. These solutions enable natural cooking with very good use features.

- Optimized long-term non-stick effect
- Significantly improved stain resistance
- Extended lifetime
- Even more environmentally friendly thanks to VOC reduction
- Our ceramic solution of the latest generation

# CERAMIC

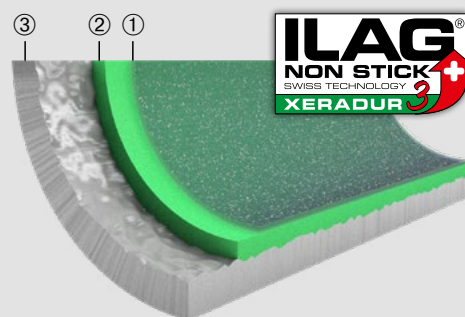
## XERADUR® 3

### XERADUR® 3 – the latest generation of ceramic coatings with outstanding basic properties

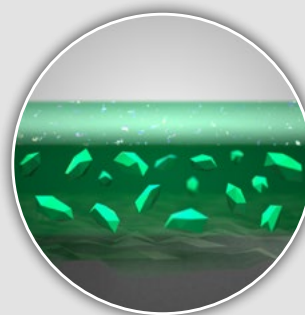
Our best ceramic product with excellent abrasion resistance and the best non-stick effect. Likewise, the product convinces with a simpler processing procedure.

Characteristics	
Quality level for consumers	★★★★
Basis	Ceramic (SOL-GEL)
Number of layers	1 - 2
Coating thickness µm [mils]	30 - 45 [1.18 - 1.77]
Curing temperature °C [°F]	250 - 300 [482 - 572]
Service temperature °C [°F]	250 [482]
Color variety	White, grey and black metallic
Performance profile	
Scratch resistance	★★★★★
Abrasion (BS)	★★★★★★
Non-stick (LGA)	★★★★★★
Non-stick (LGA & milk)	★
Egg release test / 300 °C [572 °F]	★★★★★★
Chicken wing test	★★★★★★S
Substrate	
Pressed / forged alu	✓✓
Cast alu	✓✓
Stainless steel	✓✓

XERADUR® 3 is a one or two layer system based on xerogel. The product convinces with an excellent long-term non-stick effect. XERADUR® 3 shows absolutely no cracking or even spotting. Due to the large range of layer thicknesses, the product is more flexible, but convinces with a high level of stability in performance.



- ① High quality xerogel top coat with metallic effect
- ② Improved ceramic reinforced xerogel base coat that minimizes cracking
- ③ Specially prepared substrate for an optimum adhesion of the coating to the cookware product



CERAMIC COATINGS

ILAG coatings applied in the right way can be used for food contact materials according to the European legislation.